

**AMENDED CLAIMS**

[received by the International Bureau on 9<sup>th</sup> September 2005 (09.09.05);  
original claims 1-5 have been replaced by amended claims 1-4]

- 1. THE FORMULA OF MIXED FRUIT CONCENTRATES THAT CORRESPONDS TO AN INTESTINAL REGULATING PRODUCT",**  
characterized by, percentage of the composition of the product, with:

<b>FRUIT</b>	<b>Percentage</b>
Formosa papaya	35 to 47
Pineapple	9.5 to 19
Apple	10.5 to 15
Plum	9 to 14
Dry Plum	0 to 7
Dry Apricot	0 to 4
Fig	0 to 25
Pear	0 to 14
Sugar	0 to 10
Concentrated apple juice	0 to 9
Fructose	0 to 7
Thickening agent	0.2 to 0.4
Acidulate agent	0 to 3
Preservative agent	0.045 to 0.1

- 5 **2. THE FORMULA OF MIXED FRUIT CONCENTRATES THAT CORRESPONDS TO AN INTESTINAL REGULATING PRODUCT",**  
according to CLAIM 1, characterized by, percentage of the composition of  
the product for adults, with:

<b>FRUIT</b>	<b>Percentage</b>
Formosa papaya	35 to 42
Fig	17 to 25
Pineapple	13 to 19
Apple	10.5 to 15
Plum	9 to 13

Dry Plum	0 to 7
Dry Apricot	0 to 4
Sugar	0 to 10
Concentrated apple juice	0 to 9
Fructose	0 to 7
Thickening agent	0.2 to 0.4
Acidulate agent	0 to 3
Preservative agent	0.045 to 0.1

3. **THE FORMULA OF MIXED FRUIT CONCENTRATES THAT CORRESPONDS TO AN INTESTINAL REGULATING PRODUCT",** according to CLAIM 1, characterized by, percentage of the composition of the product for children, with:

<b>Fruit</b>	<b>Percentage</b>
Formosa papaya	41 to 47
Apple	11.5 to 12.5
Pear	11.5 to 14
Plum	11 to 14
Pineapple	9.5 to 10.5
Sugar	0 to 10
Concentrated apple juice	0 to 9
Fructose	0 to 7
Thickening agent	0.2 to 0.4
Acidulate agent	0 to 3
Preservative agent	0.045 to 0.1

- 5 4. **"THE MANUFACTURING PROCESS OF MIXED FRUIT CONCENTRATES THAT CORRESPONDS TO AN INTESTINAL REGULATING PRODUCT",** characterized by the following sequence:

a) Clean, peel, un-seed and cut the pineapple, the formosa papaya, the apple, the fig and the pear in cubical pieces of 3 to 4 cm, except for the fig  
 10 that must have the stem removed and cut in two pieces; wash the plums and remove the seeds; later place the plums together with the dried plums and the dried apricots, the pineapple, the formosa papaya, the apple, the fig and the

pear;

b) Put the pineapple, the formosa papaya, the apple, the fig, the pear, the plums, the dried plums and dried apricots in boiler 1 with indirect water vapor heating and cook it for approximately 20 to 30 minutes with, constantly stirring, until are tender but still retain their shape;

c) Remove the fruits from the boiler 1 and beat them in the blender; then strain to remove the fiber from the pineapple, the size of the strainer is 5mm (strainer which allows the passage of strawberries seeds), then transfer the pulp to boiler 2;

d) This fruit pulp must be cooked in boiler 2 with indirect water vapor heating, adding sugar or concentrated apple juice and thickening agent until reaching around 28° to 36° Brix, mixing, heating between 90° to 95° C, adding the necessary acidulate and preservative agents and in the case of use concentrated apple juice, adding plus fructose, then mix and heat no more than one minute.;

e) At this temperature the product must be bottled and kept between 30 to 40 minutes in bains-marie or use autoclave.